15

20

25

CLAIMS

- Granules consisting of lactose and starch, having a friability of less than or equal to 80%, preferably to 60%, according to a test A.
 - Granules according to Claim 1, having a spherical structure under electron microscopy.
- 3. Granules according to Claim 1, wherein the lactose/starch ratio is between 90/10 and 25/75, and preferably between 85/15 and 50/50.
 - 4. Granules according to Claim 1, comprising a lactose to starch ratio of between 50/50 and 90/10, having a tableting capacity, determined according to a test B, of greater than or equal to 70 N, and preferably to 80 N, for a tablet density of 1.3 g/ml and greater than or equal to 170 N, preferably to 180 N, for a tablet density of 1.4 g/ml.
 - 5. Granules according to Claim 1, having an angle of repose of less than 45° , and preferably of less than 40° .
 - 6. Process for the preparation of granules consisting of lactose and starch, comprising a step of spray-drying a suspension of lactose and starch.
- 7. Process according to Claim 6, wherein the lactose/starch ratio is between 90/10 and 25/75, and preferably between 85/15 and 50/50.
- Solid form, comprising granules according to
 Claim 1, or capable of being obtained according to the process of Claim 6.
 - Granules comprising lactose and starch, having a tableting capacity according to a test B of

TUGINATO TYPE

5

greater than or equal to 70 N, and preferably to 80 N, for a tablet density of 1.3 g/ml and greater than or equal to 170 N, and preferably to 180 N, for a density of 1.4 g/ml.

 $$\tt 10.$$ Granules comprising co-spray-dried lactose and starch.